

## PROCESS FOR THE PASTEURIZATION OF EGG PRODUCTS

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Abstract not available for IL32302

Abstract of correspondent: **GB1258934**

1,258,934. Pasteurization of egg products. STAUFFER CHEMICAL CO. 28 May, 1969 [20 June, 1968; 30 Dec., 1968], No. 26885/69. Heading A2D. Liquid egg products are pasteurized by (a) adding thereto at least 0.05% by a per- oxyhydrate of an alkali metal salt and (b), heating to 115-145 F for 0.5-5 mins. to pasteurize. Peroxyhydra potassium and/or sodium phosphates, carbonate and sul- phate may be used in (a). A food grade bivalent meta containing material, such as zinc chloride and/or calcium hydroxide, chloride and acetate, may also be added to whole egg.